### **Maple Dijon Mustard dressing**

### Ingredients

* 2 tablespoons white wine vinegar
* 1 tablespoon Dijon mustard
* 1 teaspoon maple syrup
* ¼ teaspoon [kosher salt](https://www.acouplecooks.com/what-is-kosher-salt/)
* 6 tablespoons olive oil

### Instructions

1. In a medium bowl, whisk together the white wine vinegar, Dijon mustard, maple syrup, and [kosher salt](https://www.acouplecooks.com/what-is-kosher-salt/).
2. Whisk in the olive oil 1 tablespoon at a time until a creamy emulsion forms. Store refrigerated and bring to room temperature before serving (keeps at least 2 weeks).